

U.S. DEPARTMENT OF HOMELAND SECURITY U.S. COAST GUARD CG-5145 (6-04)		FOOD SERVICE ESTABLISHMENT INSPECTION REPORT FROM <i>(Please use reverse side for remarks)</i>							
DISTRICT		UNIT NAME AND ADDRESS						DATE	
INSTRUCTIONS: Based on an inspection this day, the items marked (X) below identify the violation in operation of facilities which must be corrected by the next routine inspection or such shorter period of time as may be specified in Chapter 11 of the Food Service Sanitation Manual.									
RATING SCORE ☐ ☐ ☐		SEATING CAPACITY ☐ ☐ ☐		WATER SUPPLY ☐ 1. PUBLIC ☐ 2. PRIVATE			SEWAGE DISPOSAL ☐ 1. PUBLIC ☐ 2. PRIVATE		
TYPE OF INSPECTION ☐ 1. GALLEY ☐ 2. CLUB ☐ 3. OTHER									
PURPOSE OF INSPECTION: ☐ 1. ROUTINE ☐ 2. FOLLOW-UP ☐ 3. COMPLAINT ☐ 4. INVESTIGATION ☐ 5. OTHER									
FOOD SERVICE PERSONNEL CERTIFIED: ☐ 1. YES ☐ 2. NO					FOOD SERVICE PERSONNEL PHYSICALS ☐ 1. YES ☐ 2. NO				
ITEM	X	WT	DESCRIPTION						
			FOOD						
* 1		5	Source, wholesome						
2		1	Original container, properly labeled						
			FOOD PROTECTION						
* 3		5	Potentially hazardous food meets temperature requirements during storage, preparation, display, ser. transp.						
* 4		4	Facilities to maintain product temperature						
* 5		1	Thermometers provided and conspicuous						
6		2	Potentially hazardous foods properly thawed						
* 7		4	Unwrapped and potentially hazardous food not re-served						
8		2	Food protection during storage, preparation, display service, transportation						
9		2	Handling of food (ICE) minimized						
10		1	Food (ICE) dispensing utensils properly stored						
			PERSONNEL						
* 11		5	Personnel with infections restricted						
* 12		5	Hands washed and clean, good hygienic practices						
13		1	Clean clothes, hair restraints						
			FOOD EQUIPMENT AND UTENSILS						
14		2	Food (ICE) contact surfaces: designed, constructed, maintained, installed, located						
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located						
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated						
17		1	Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS valve)						
18		1	Single-service articles, storage dispensing						
19		2	No re-use of single-service articles						
20		1	Pre-flushed, scraped, soaked						
21		2	Wash, rinse water: clean, proper temperature						
* 22		4	Sanitization rinse: clean, temperature, concentration						
23		1	Wiping cloths: clean, use restricted						
24		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents						
25		1	Non-food contact surfaces of equipment and utensils clean						
26		1	Storage, handling of clean equipment-utensils						
			WATER						
* 27		5	Water source, safe: Hot and cold under pressure						
			SEWAGE						
* 28		4	Sewage and waste water disposal						
			PLUMBING						
29		1	Installed, maintained						
* 30		5	Cross connection, back siphonage, backflow						
			TOILET & HANDWASHING FACILITIES						
* 31		4	Number, convenient, accessible, designed, installed						
32		2	Toilet rooms enclosed, self closing doors, fixtures, good repair, clean: hand cleanser, sanitary towels/ hand-drying devices provided, proper waste receptacles						
			GARBAGE AND REFUSE DISPOSAL						
33		2	Containers or receptacles, covered: adequate number insect/rodent proof, frequency, clean						
34		1	Outside storage area, enclosures properly constructed, clean, incineration controlled						
			INSECT, RODENT, ANIMAL CONTROL						
* 35		4	Presence of insect/rodent - outer openings protected, no dogs, cats, or other animals						
			FLOORS, WALLS AND CEILINGS						
36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods						
37		1	Walls, ceiling, attached equipment: constructed, good repair, clean, surfaces, dustless cleaning methods						
			LIGHTING						
38		1	Lighting provided as required, fixtures shielded						
			VENTILATION						
39		1	Rooms and equipment - - - vented as required						
			DRESSING ROOMS						
40		1	Rooms clean, lockers provided, facilities clean						
			OTHER OPERATIONS						
* 41		5	Toxic items properly stored, labeled, used						
42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel						
43		1	Complete separation from living/sleeping quarters and laundry						
44		1	Clean, soiled linen properly stored						
* CRITICAL ITEMS REQUIRING IMMEDIATE CORRECTION									
DATE OF INSPECTION			RECEIVED BY				INSPECTED BY		